

MULTIMEDIA



UNIVERSITY

STUDENT ID NO

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MULTIMEDIA UNIVERSITY

FINAL EXAMINATION

TRIMESTER 1, 2019/2020

PEN0045 – COMMUNICATIVE ENGLISH

(All Groups)

23 OCTOBER 2019
2.30 p.m. – 4.30 p.m.
(2 Hours)

INSTRUCTIONS TO STUDENT

1. This question paper consists of **NINE** pages only.
2. Answer **ALL** questions in **Sections A and B**.
3. Write all your answers in the Answer Booklet provided.

SECTION A: READING AND VOCABULARY [30 MARKS]

Instructions: Read the passages and answer all the questions.

Text 1 (13 marks)

Plastic Straw Ban

- 1 Effective January 1, 2020, plastic straws will be given to consumers on request. 1
Meanwhile, awareness campaigns will continue to be conducted throughout 2019 to enlighten the population at large that continued use of plastic straws can **adversely** affect the environment and also public health. Energy, Science, Technology, Environment and Climate Change Minister Yeo Bee Yin said this initiative is in line 5
with the 'Road Map towards Zero Single-Use Plastic 2018-2030' to do away with single-use plastic items by 2030.
- 2 Under the roadmap, the ministry will take a phased, evidence-based and holistic approach to address pollution issues related to single-use plastic materials in the country as part of the UN Sustainable Development Goals to promote **viable** 10
development by balancing economic growth and environmental protection. China, the world's worst ocean polluter, had informed the World Trade Organisation in July 2017 of its intention to ban 24 different types of waste from January 2018 as part of its efforts to curb plastic pollution. Yeo has said it is not her ministry's 15
intention to kill off local plastic manufacturers, but rather, to help them adopt an eco-friendlier practice through the use of green technologies to protect the environment.
- 3 The Federal Territories of Kuala Lumpur, Putrajaya and Labuan have experienced first-hand the impact of the plastic straw ban in these places, starting January 1, 2019. Businesses found using plastic straws in these cities this year run 20
the risk of being closed down. Single-use plastics are designed to be thrown away after just one use. They are usually used for packaging and carrier bags. Only 9 per cent of the nine billion tonnes of the world's plastic is recycled with most ending up in landfills, dump sites, or the open environment.
- 4 The anti-straw movement started after a Texas A&M students came across a 25
Ridley sea turtle with a long plastic straw **lodged** in its nostrils. The video that they produced entitled 'Sea turtle with straw up its nostril – No to plastic straws' has garnered 33 million views on YouTube. As a consequence, major global business corporations such as Alaska Airlines, American Airlines, and Marriott hotels have decided to slowly phase out the use of plastic straws. 30
- 5 In the UK, McDonald's will follow suit in all its 1,361 outlets this year, while Starbucks is experimenting with strawless lids for its beverages as a part of the global sustainable environment movement. As for Britain's royal household, Queen Elizabeth II has banned plastic straws and bottles at the royal estates in an **endeavour** to initiate a nationwide roll back on plastic usage. All 84 Singapore KFC 35

Continued...

- outlets ceased using plastic straws, effective June 20, 2018, in line with their go-green initiative. McDonald's Malaysia local operating partner and managing director, Azmir Jaafar, has assured that all McDonald's restaurants are adhering to the federal government's decision to ban plastic straws throughout the country. "We're now doing consumer-testing in many restaurants regarding the no-straw campaign whereby straws are given upon request," he said at the launching of a remodelled McDonald's restaurant. 40
- 6 To promote the 'Say No to Plastic' campaign, Yeo has come up with a video titled 'Let's Break up with Single-Use Plastic', aimed at urging her staff to take the lead in reducing the use of plastic. All states are **urged** to charge a minimum pollution fee of 20 sen on plastic bags by the end of 2021. A legal framework for single-use plastic articles will be introduced the following year. The use of plastic in things such as food packaging, cutlery, plastic film, food containers, and cotton buds might be soon regulated under a new government initiative to phase out single-use plastic. 45 50
- 7 While the scale of environmental degradation from plastic straws (with a quarter-inch diameter) pales against the global climate change scenario, it will help inculcate a more environment-friendly public mentality to support the government's plastic straw reduction campaign. Ever since the anti-straw movement has gained **traction**, Marvin Stone has been the only paper straw producer in the US. The company invented paper straws in the 19th century and it now manufactures Aardvark straws. The demand for paper straws had gone up by 5,000 per cent in 2018 compared to 2017 and a check on the company's website indicates 35 weeks are needed to adequately produce straws to meet the overwhelming global demand. For customers insisting on drinking with straws, alternatives are available such as bamboo, glass, stainless steel, paper, and silicone straw. 55 60

Adapted from Chua, S. (2019, March). Plastic Straw Ban: Yea or Nay. Borneo Post. Retrieved from <https://www.theborneopost.com/2019/03/24/802404>

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Part 1: Contextual Clues (5 marks)

Instructions: Based on the passage, provide a word or a phrase that best expresses each of the following words.

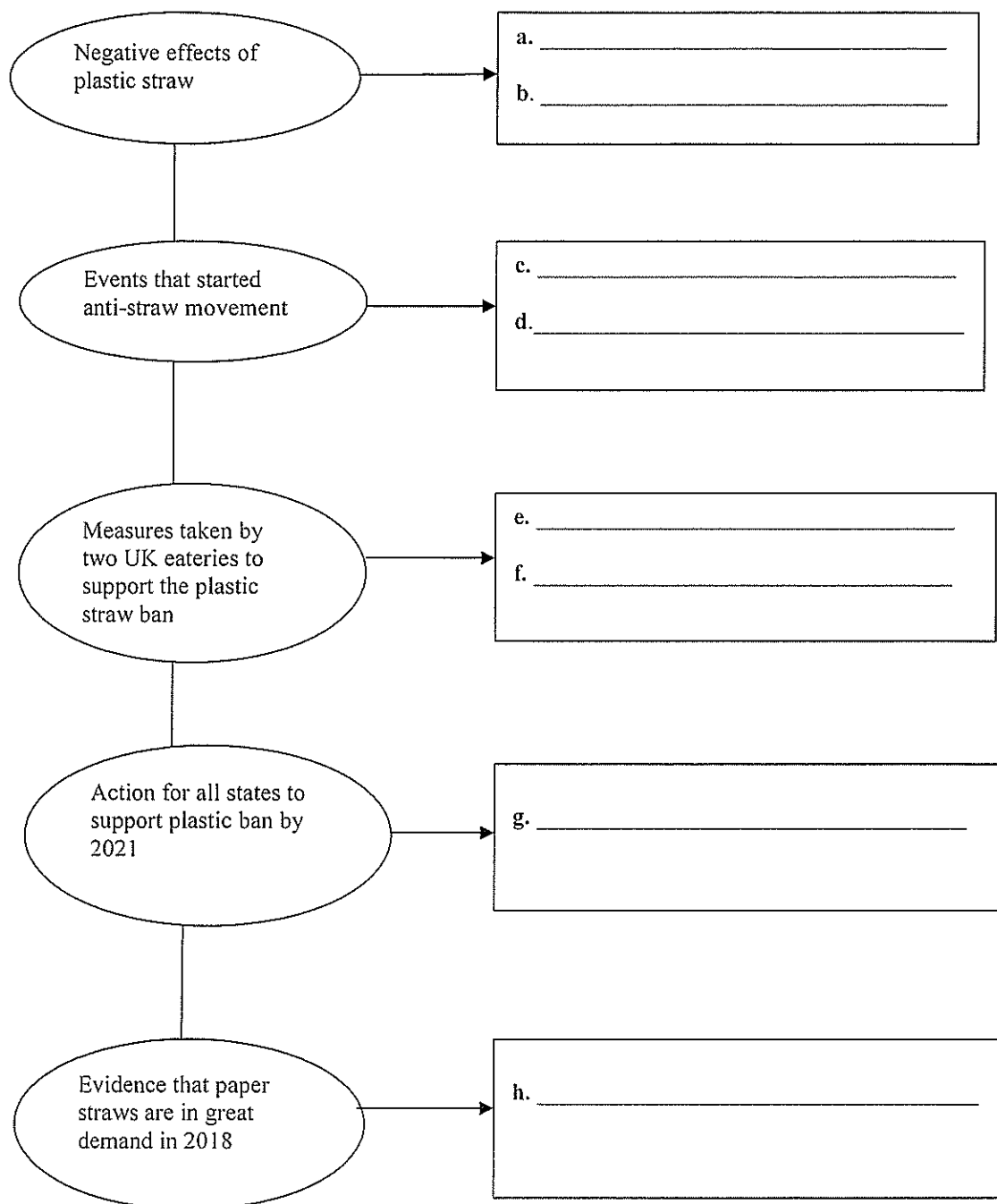
Example:

	Word adversely	Line (line 3)	Meaning negatively
a.	viable	(line 10)	
b.	lodged	(line 26)	
c.	endeavour	(line 35)	
d.	urged	(line 45)	
e.	traction	(line 55)	

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Part 2: Information Transfer (8 marks)

Instructions: Complete the graphic organiser below with information from the passage.

Plastic Straw Ban**Continued...**

Text 2 (17 marks)**Washing Fruits and Vegetables**

- 1 Not washing food before you eat it is not necessarily a recipe for disaster, but
rinsing and scrubbing can help you ward off digestive issues. Meat and seafood are
frequently thought of as the causes of foodborne illnesses, or generally known as
food poisoning. Indeed, undercooked meat, poultry, and fish can carry bacteria that
will make you sick. However, recent nationwide food recalls shine light on just how
many fruits and vegetables can be dangerous, even deadly. Romaine lettuce, melons,
and cucumbers have all been tied to outbreaks of foodborne illnesses caused
by *E.coli* and *Salmonella*. This dinner staple is the biggest cause of foodborne illness. 5
- 2 We can take steps to make our food safer for us and anyone who dines with us.
Washing and scrubbing fruits and vegetables at the right times can remove particles
and bacteria, and it may prevent potentially dangerous rot. When fruits and
vegetables are plucked from the ground or off a bush, vine, or tree, we and the
farmers are not the only people touching them. "Not only do the products have to
travel to the store, but they also have lots of hands touching them once they are in the
store," says Samantha Presicci, lead registered dietitian at Snap Kitchen. "Think
about when we pick a fruit. Most of us pick up the fruit, feel it, and make sure it's
ripe. After all, we can quickly pick the perfect melon by knowing if it's ripe or not.
Those are lots of contacts, and there is no way to know if those that have touched it
before us were sick, or even if they washed their hands after using the bathroom." 10 15
- 3 Bacteria from the farm can survive transportation and storage, which could spell
trouble for our stomach. "Fruits and vegetables have many opportunities in which
they can be contaminated, through the transportation process, from the ground, or
during food preparation at the working section. Sometimes dirty food products can
result in foodborne sickness. We have seen recent outbreaks of vegetarians with *E.*
coli, *Salmonella*, and more," Janette Nesheiwat, a medical doctor, says. "This can
result in nausea, vomiting, diarrhoea, stomach cramps, and fever, along with
dehydration." 20 25
- 4 Most fruits and vegetables are grown outdoors, so all the elements of nature can
come into contact with our food before we do. "Often fruits and vegetables contain
tiny insects or slugs which should be cleaned off before eating as they may taste
bad," says Elizabeth Girouard, certified holistic health coach and founder of Zing
Meals, a gourmet meals business. "Generally, our stomach acid will handle them, but
it may change the flavour of the food." 30
- 5 Since both conventionally-grown and organics products are treated with
herbicides and pesticides, washing will remove some of them and prevent them from
harming the human body. The types of chemicals that are used vary based on how the
farmer is growing it. These chemicals can linger on fruits and vegetables' skin.
"Most fruits and vegetables are sprayed with herbicides and pesticides to keep the
bugs away. Some of the residual pesticides that remain on the outside of the fruits
and vegetables can be washed away with water, or a mixture of water and baking
soda or vinegar," Girouard says. "Many pesticides can be harmful if ingested in large 35 40

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quantities.” High levels of chemicals and pesticides pose a threat to human health by damaging nervous and reproductive systems, disrupting the immune system that may even lead to cancer. Therefore, washing is important as it helps to remove the surface chemicals.

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- 6 The Food and Drug Administration recommends to wash all produce under cold, running water for one to two minutes just before we intend to eat it. When it is time to wash it, do not just rinse the outside. Dirt and bugs can find their way inside leaves or between stalks. Green onions, for example, are essentially long straws that can trap bugs and dirt. If we just rinse the bulbs, we will bypass some of the areas that need to be washed. The same is true for leafy greens like heads of lettuce and kale. Dirt and bugs can sneak in between the leaves, so we must be sure to rinse around each leaf. Remove the outer leaves on each head, too. Those leaves are likely the toughest and may have cuts and bruises from transportation anyway. If we plan to not eat the skins, we should still wash them before cutting them into the food. This goes for food like avocados, watermelons, and even root vegetables. “For those who think, ‘But, I’m not eating the skin,’ I’ve got two words for you: cross-contamination,” says Candess Zona-Mendola, a food safety advocate and editor of MakeFoodSafe.com. “With every cut of the peeling knife, through the unwashed skin into the edible portion, you are creating a pathway for bacteria and pesticides.” Although you are not eating the skin, it is essential to wash the fruits and vegetables as it may reduce the risk of food poisoning and awful episodes of vomiting and diarrhoea.

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- 7 Moisture on the skins of fruits and vegetables is rarely a good thing. Even the fruits and vegetables know that, as their skins are often designed to help repel water while they are growing. In fact, if the food gets wet, perhaps from washing when we get home from the store, we could be inviting bacteria. Moist spots can quickly soften fruit or vegetable skin. That attracts bacteria and bugs, both of which can be problematic for food safety. Rot can ultimately ruin the food too soon.

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- 8 In addition, before we rinse our food, we have to wash our hands with soap and water, too. This helps removing any bacteria or viruses on our hands that could be transferred to the food. If the food has a harder surface, use a brush or gently rub the produce with our hand. Then, dry them thoroughly with a clean dish towel or paper before we eat or cook it.

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- 9 Of course, the truth is we probably will not be able to remove everything that is potentially harmful. In fact, a 2017 study in the journal *Food Science and Nutrition* found that *E. coli* remained on romaine lettuce and a ready-to-eat mixed salad blend, despite washing. Washing did reduce the number of bacteria, but it was still detectable and could have been enough to make people sick. Even though we can get ill from eating properly washed produce, it is still a much safer option to do it than eating produce that was not washed. Make smart choices and take time to build a safety net when it comes to your health!

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Adapted from Holland, K. (n.d). What can happen if you don't wash your produce. *Reader's Digest*. Retrieved from <https://www.rd.com/food/fun/dont-wash-produce/>

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Part 1: True-False Statements (5 marks)

Instructions: For each statement, write (TRUE) if the statement is true and (FALSE) if the statement is false.

- a. Meat and seafood are commonly believed to be the main causes of foodborne illnesses.
- b. Fruits and vegetables are exposed to dangerous infections only when they get to the preparation area.
- c. Fruits and vegetables are treated with herbicides and pesticides to stimulate their growth.
- d. Leaves on a vegetable protect it from dirt and bugs.
- e. Fruit and vegetable skins resist water while they are growing.

Part 2: Comprehension (12 marks)

Instructions: Based on the passage above, answer all the following questions.

- a. Explain why we need to wash fruits and vegetables before eating them. (3 marks)
- b. What does the word '*this*' in line 25 refer to? (1 mark)
- c. What is the main idea of paragraph 5? (1 mark)
- d. State two (2) impacts of chemicals and pesticides on human health. (2 marks)
- e. Provide three (3) recommended ways to wash fruits and vegetables before eating or cooking them. (3 marks)
- f. Why is washing the fruits or vegetables before cutting their skins necessary? (2 marks)

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SECTION B: GRAMMAR [20 MARKS]**Part 1: Subject-Verb Agreement (10 marks)**

Instructions: The following text contains **ten errors** in Subject-Verb Agreement. Identify the errors and correct them as shown in the example.

Example:	<u>Line</u>	<u>Error</u>	<u>Correction</u>
	1	are	is

Technology Boosts Safety and Health

- 1 The Association for Community and Dialogue, which **are** concerned about workers' welfare, welcome the proposed amendments to the Occupational Safety and Health Act (OSHA) 1994 by the Human Resources Ministry. This come in the wake of a number of fatal accidents in the construction sector. Under the proposed amendments, which are set to be tabled in March, project owners and designers, alongside employers and main contractors, is required to be responsible for construction safety and health. It is hoped that the new proposals, if adopted, will compel project owners, designers, employers and main contractors to work in a coordinated way in ensuring that safety rules are adhered to through work practices that sets high safety standards. 1
- 2 While such amendments are positive, there are general missing links on safety standards. There are much focus on systems and penalties with less attention on human factors in safety and health. Many accidents that happened in the workplace was not caused by system failure, but psychological and physiological stress instead. Safety procedures, training and risk assessment does not resolve safety issues. There is a need for technological devices such as sensors to detect the state of the physical body to signal risks. In an article last month in the *Time* magazine on the best inventions of 2018, a worker at a grocery distribution facility in New York strapped a sensor onto his chest that tracked how he moved, and it gauged that he was at risk of serious injury, due to the amount of stress he was putting on his spine. The worker was given a hook to help with lugging, so he would not have to bend over as much. 5
- 3 The incident show how safety rules and measures, complemented by technological devices, are effective and preventive in monitoring physical movements that can lead to injuries. These sensors can be used on workers in manufacturing plants. The need to embrace technology to complement safety rules require a paradigm shift in the mindset of everyone. Technology-related devices for accident prevention needs to be recognised as an investment to prevent the high costs of paying fines for negligence and hours lost due to injury. 10
- 25

Adapted from Benjamin, R. (2019, January 29). Technology boosts safety, health. New Straits Times. Retrieved from <https://www.nst.com.my/opinion/letters/2019/01/455681/technology-boosts-safety-health>

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Part 2: Verb Tenses (10 marks)

Instructions: Write the appropriate verb tenses for the words in brackets.

1. Protecting your body from the intake of harmful substances, doing regular exercises, and having proper food and sleep _____ (be) some of the important instances that define a healthy lifestyle.
2. For many years, many states in Malaysia _____ (experience) numerous flash floods and landslides due to multiple environmental threats.
3. In 2011, a survey conducted by the Veterans Administrations _____ (discover) that approximately 500,000 of the 3 million troops who served in Vietnam War suffered from post-traumatic stress disorder, divorce, suicide, alcoholism and drug addiction.
4. Albert was fuming about the restaurant's services because he _____ (arrive) at the restaurant before the manager cancelled his reservation and gave his table to another couple.
5. Since 2013, Malaysian volunteers _____ (provide) assistance, especially medical services and the distribution of non-food items, to Syrian refugees in several Middle Eastern countries.
6. Jennifer has to decline the invitation because she _____ (work) all day tomorrow.
7. Currently, the newly-formed department _____ (develop) new ideas and concept for their project.
8. Richard met a lot of successful businessmen while he _____ (attend) the conference in New York.
9. In the recent report by PricewaterhouseCoopers, a multinational professional services based in London, artificial intelligence technologies and application _____ (increase) global Gross Domestic Product rate by the year 2030.
10. It is known for decades that restricting calories _____ (bring) beneficial effects in humans and animals.

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